



Feast on this, Inc
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Catering excellence/reasonable prices

Black Tie
Weddings
Bar & Bat Mitzvahs
Corporate Entertaining
Hors d'oeuvre Receptions

Private Home Parties
Themed Events & BBQ's
Holiday Parties
Feast Café Kitchen Events
Wine n Cheese Events

Feast on This is an award-winning catering company that specializes in providing memorable events for its many clients. Our successful track record ranges from intimate home dinner parties for twelve to buffets for three thousand people.

We pledge high quality food and service to every client, and commit to a worry-free and timely delivery. Our special event menus are custom designed under the supervision of our executive chef to compliment your event and budget.

Breakfast menu



Breakfast at its Best

You determine the level of our involvement. Feast will do whatever you require. We offer our clients three levels of service, which are priced accordingly.

Drop-Off:

All food is delivered ready to eat in disposable containers.

Delivery & Setup:

All food is delivered ready to eat and is presented in our service ware (including chafing dishes, platters, baskets, etc.) with decorations and any other required items. The loaned equipment will be picked up at a later time.

Full Service / Event Production:

Full service catering begins with client planning meetings to develop a theme and a customized menu. The on-site management of your event includes delivery, set-up, staffing, service, breakdown and clean-up.

Your event can be as elaborate as you require. We can provide specialized décor, floral arrangements, entertainment, ice sculptures & cocktail lugs, live music, valet parking, photographers, party favors or any other related services.

The fine Print

The "Guarantee Number":

We ask that you estimate the anticipated attendance when the party is confirmed. Based on this number, the budget can be determined. Five days prior to the event we require a "guarantee number," or the actual attendance figure based on RSVPs, etc. If this number is significantly lower than the original estimate, the budget may have to be altered. You will be billed for the "guarantee number" or the actual attendance, whichever is higher. Please note that our kitchens prepare for only 5% above the guarantee number. We do not leave leftover food at catering site.

Overtime Charges:

Prices are based on an event of 4 hours duration. Should the event last longer than 4 hours, an overtime fee of \$35.00 per hour per employee will be applied.

Taxes and Gratuities:

Applicable local sales taxes apply to all food, beverages, rentals and service charges. Our service charge is usually 18% of all food and beverage charges. On some events a set fee may be applied instead of 18%.

We would be delighted to write a proposal for you once you have had a chance to look over these menus and determined which level of service you need. Please do not hesitate to call or email if you have any questions. We look forward to serving you!

We can provide our café as a wonderful, private meeting room with a specialized menu. And for a unique entertainment evening, consider booking our own kitchen for a gourmet dinner!

Feast unique dishes

Cheeses of the World Platter

Sottocenere Truffle, Port Salute, Blue Gorgonzola and more,
offered with Petite Toast Squares, Fig jam and crackers

Sliced Meat Tray

Black Forest Ham, Medium Rare Roast
Beef, Thinly sliced Prosciutto and
Genoa Salami – served with Potato
Silver dollar rolls

European Style

Norwegian Smoked Salmon

With Capers, Cream Cheese, Sliced
Ruby Red Tomato, Sweet chopped
Red Onion, and fresh Bagels

a la carte

Medley of Seasonal Fruits and Berries

Assorted Whole Fruit

Assorted Morning Fresh
Pastries and Muffins

Assorted Low Fat Yogurt and Granola
with fresh berries and cream

Power Wraps

A fresh flour tortilla served cold and rolled
with peanut butter, banana, honey, and granola

Fresh Fruit Display

Honeydew, cantaloupe, pineapple, mango, kiwi, red and green grapes,
strawberries, blueberries, and raspberries bring impressive color to any table
(depends on seasonal market availability)

great deal package

Continental Breakfast Baskets - an assortment
of mini muffins, mini Danish, mini cinnamon buns,
and mini bagels displayed in a decorative basket
with cream cheese, butter, and jam

Executive Continental Breakfast Buffet

An assortment of mini pastries, medley of seasonal
fruits and berries, bagels & cream cheese with
breakfast juices and/or coffee

contact your sales rep for any customized menu!

hot breakfast

Shallot Whipped Potato Pancakes

Served with sour cream
and cranberry sauce

Lemon Pepper Potatoes

With grated Asiago cheese
and chopped green onion

Baked Stilton Blue Quiche

Filled with wild mushroom
in puff pastry crust

Scrambled Eggs

with fresh chives

Baked Spinach Quiche

Filled with fresh spinach, fresh basil
and oregano in puff pastry crust

Breakfast Quesadilla

With refried beans, shredded
cheddar, scrambled eggs
And served with sour cream
and Feast's salsa cruda

Breakfast Burritos

Two eggs scrambled with cheddar
cheese, bacon, and Feast's salsa
cruda rolled in a warm flour tortilla.

Feast on This signature French toast

With baguette French bread, sweet egg mixture,
cinnamon and nutmeg, topped with walnuts
and served with maple syrup

Smoked Thick Bacon or Sausage Links

drinks

Coffee – we proudly serve 1 gallon of
Starbucks coffee with everything
you'll need to sweeten, stir, and serve.
serves 10-12

Fresh Squeezed Orange Juice
per gallon

Assorted sodas

Bottled water

Individual Breakfast Juices
(apple, cranberry, grapefruit or orange)

"ticolino" Hot Tea \$18 per gallon

High Tea – from select black tea gardens, earthy,
woody flavors evoke the British tradition of
Afternoon Tea

Jasmine – a combination of exotic green teas,
complimented with the intoxicating fragrance of
Jasmine blossoms

Earl Grey – Premium black tea with
its citrus origins, Bergamot delicately
charms the base malty notes of the tea

Chamomile – gentle and relaxing herbal blend,
smooth floral flavors of chamomile with a hint of
cinnamon and apple

Raspberry – made with hibiscus & rose hips to
make a sweet and tangy embrace

Mint – This herbal blend allows the fresh aromatic
Peppermint to dominate, while
hints of Citrus and Ginger round out the
cool and soothing taste

for catering orders, call 858/597-0740 or email info@feastonthis.com